

KIDS' PREP BASICS



Whole Grains/Starch

1/4 c to 1 cup

Pasta salad
Pretzels
Quinoa Salad
Whole grain crackers
Whole grain muffins
Whole grain pita
Whole grain waffles
Whole grain wrap

Protein

2-4 oz
Chicken salad
Deli meat
Hardboiled eggs
Tacos
Bean salad
Low fat dairy

Vegetables or Fruit

½ cup each

Salad w/ vinaigrette
Bell pepper slices
Cucumbers
Cucumbers
Seasonal fruit
Fresh salsa

TIPS

Grab & Go

Pack the kids snacks in a shoe organizer

- Apples, bananas, clementines, oranges, kiwis
- Fruit bowls or Fruit pouches
- Trail mix
- Dippin' stix celery sticks and peanut butter
- Rice cakes
- Clif Kid-Z bars, Natures Bakery Fig Bars

Eat More Vegetables

- Hide diced onions/peppers in sauces
- Add spinach to a smoothie
 - Chocolate protein powder + banana + fresh spinach + milk
- Bake low sugar pumpkin or zucchini bread
- Mix riced cauliflower into cooked rice or quinoa
- Experiment with sweet potato or cauliflower puree
- Portion out a sauce/dip
 - Ex. Guacamole, low fat ranch, honey mustard, hummus



LUNCH IDEAS



Whole grain frozen waffles with nut butter. Sides = tangerines, cucumbers, and cheese.



Snack plate of pretzels/nut butter, cucumbers, tomatoes, and fruit salad.



Whole grain English muffin pizza. Sides = lima beans (or peas) and grapes.



Leftover cold tacos. Sides = carrot sticks, blackberries, and raisins.

DINNER IDEAS







TURKEY MEATBALLS & PASTA

Combine 3-5 frozen turkey meatballs, $\frac{1}{2}$ c tomato sauce, and $\frac{1}{2}$ c whole grain Barilla Ready Pasta.







ENGLISH MUFFIN PIZZA

Halve a whole grain English muffin, top with 2 Tbsp pizza sauce and 2 Tbsp mozzarella cheese. Bake at 350° for 5-10 minutes.







BANANA QUESADILLA

Combine 1-2 Tbsp peanut butter and 1 sliced banana in a whole grain tortilla. Microwave 2 minutes.







QUESADILLA

Combine chicken or black beans, ¼ cup cheese, and 2 tbsp. salsa in a whole grain tortilla. Microwave 2 minutes.